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THE NOON-DAY STOVE POLISH.

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SOUPS.

Beef Soup.

Cut three pounds of beef in small pieces and boil in three quarts of water one hour. Slice two or three onions, and after frying to a light brown, drop them into the saucepan with half a teaspoonful of pepper, a little mace and allspice, a head of celery, and half a teaspoonful of powdered Savoy and a teaspoonful of Worcestershire sauce. Stew two hours. Strain, salt to taste, and serve.

Scotch Broth.

Take the fat from the top of the water in which a leg of mutton has been boiled. Chop up a good-sized onion and put in it. Boil half an hour and strain. Add a cup of barley, previously soaked two hours in cold water, and cook for two hours more. Chop up some parsley fine and add. When the barley is very soft and the broth has boiled down one-half, season, pour out, and serve.

Green Pea Soup.

Boil the pods (after having shelled the peas) of a small measure of green peas, an hour, in half a gallon of water; strain them, add two pounds of beef cut into small pieces, and boil slowly an hour and a half longer. Half an hour before serving, add the shelled peas, and

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twenty minutes later half a cup of rice flour, with pepper, salt, and chopped parsley. Strain and serve smoking hot.

Oyster Soup.

Two quarts of oysters, one quart of milk, two table-spoonfuls of butter, one teacupful of water. Strain the liquor and add it to the water. Let it heat slowly; when near boiling, season with pepper and salt. Add the oysters and let them stew until they ruffle on the edges; in about five minutes add the milk and butter, stir well, and serve.

Macaroni Soup.

Time, three-quarters of an hour. The macaroni must be boiled in water for ten minutes, strained, and put into boiling stock in the proportion of half a pound to the gallon; simmer slowly for half an hour, and serve hot, with grated cheese on a separate dish.

Barley Soup.

Two pounds of shin of beef, quarter of a pound of pearl barley, a large bunch of parsley, four onions, six potatoes, salt and pepper, four quarts of water. Put in all the ingredients, and simmer gently for three hours.

Clam Soup.

Strain the liquor from the clams; add one-third as much water; bring to a slow boil; skim and strain. Then put in the clams, chopped, with pepper and salt. Stew half an hour, and stir in two great spoonfuls of

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butter rolled in cracker dust, one teaspoonful essence of celery and the juice of a lemon. Simmer ten minutes; have ready in your tureen a cup of scalding milk, slightly salted. Pour upon this the soup, stirring well.

Tomato Soup.

Put one can of tomatoes in a saucepan with a cup of water, let it boil half an hour, add half a teaspoonful of soda; let it boil up and press through a colander. Put back again in saucepan with a piece of butter the size of an egg, one and a half pints of milk, salt and pepper to taste, a teaspoonful of flour wet in cold water. Put the milk in last and let it come to a boil.

Green Corn Soup.

Cut the corn off the cob; put in a saucepan with a quart or more of sweet milk, a teaspoonful of salt, and let it boil gently for half an hour; add piece of butter the size of an egg; pepper to taste. Some add a blade of mace.

Lobster Soup.

Chop the lobster fine, add the green part, three crackers pounded fine, a good sized piece of butter; have one quart of milk just scalded and turn over it, then put all together and bring to a boil.

White Vegetable Soup.

Two carrots, two turnips, two onions, three heads of celery, three potatoes; add half a pint of split peas, boiled and rubbed through a sieve, or else remains of

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pea soup; pass the vegetables through the sieve, add one quart of good white stock, and half a pint of cream or good milk; season to taste.

Veal Soup.

Boil the veal with two-thirds of a cup of rice, and add sweet herbs or celery, and the usual seasoning.

FISH.

Baked Shad.

Take a large shad after cleansing, fill with a stuffing made of grated bread, milk, butter, pepper, salt, and one beaten egg; sew carefully up and lay in a pan with a little water, bake one hour; baste often with butter and water.

Boiled Fish.

Clean and put the fish into a fish-kettle, with salted water enough to cover it well, after having sewed the fish carefully in a piece of tarletan the size of it; boil about half an hour for a medium sized fish. When done, drain and serve in a hot dish; lay sliced hard-boiled eggs around it, and serve with a rich drawn butter.

Fried Perch.

Clean, wash, and dry the fish, lay them in a large flat dish, salt and dredge with flour. Have ready a fry-

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ingpan of hot dripping or lard, put in as many as the pan will hold without crowding, and fry to a light brown; serve hot. In serving lay the head of each fish *to the tail of the next one.*

Salt Codfish Stewed with Eggs.

Prepare the fish as for fish-balls. Heat, almost to boiling, a pint of milk, and stir with it carefully three eggs well beaten, a tablespoonful of butter, a little chopped parsley, pepper, and lastly the fish. Boil up once, and turn into a deep covered dish; line with buttered toast. Eat hot for breakfast or supper.

Baked Flounders.

Take a fair sized fish. Take a small onion, chop it fine and fry it in a little butter. When the onion is done brown, take it off the fire and add a tablespoonful more of butter. When it melts, having dredged your fish, pass the white side of the fish through the melted butter and onion, which you have put in a bakingpan. Then set your fish—dark side down—and dredge the top with bread crumbs. Dash a little pepper and salt on it and bake slowly for thirty-five minutes. Lemon juice at the conclusion is good.

Broiled Oysters.

Drain the oysters and dry with a napkin; have a griddle hot and well buttered; season the oysters, lay them to griddle, and brown them on both sides; serve them on a hot plate, with plenty of butter.

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Scalloped Oysters.

Put a layer of bread crumbs (stale and crumbed fine) in the bottom of a bake dish, wet very slightly with the oyster liquor, then a layer of oysters; sprinkle these with a little salt and pepper, and a lavish amount of bits of butter, then more bread crumbs moistened after they are laid on, more oysters, and so on, until your dish is full; put a thick layer of bread crumbs on top of all, plenty of butter, and wet well with the liquor. Always pick oysters over carefully and strain the juice before using, so that no little bits of shell remain in them.

Fillets of Whitefish.

Cut the fish into pieces about as large as the palm of your hand. Dip them into a batter of egg, milk, and flour; roll in hot lard. Serve with tomato sauce.

Stewed Lobster.

Pick the lobster from the shell when boiled, and put the spawn into a dish with a spirit lamp under it, and rub it down with a piece of butter, two spoonfuls of good gravy of any sort, one of walnut catsup, a small quantity of salt and cayenne, and a spoonful of port wine. Stew the lobster, and cut into bits, in the gravy.

Clam Chowder.

Half a pound of salt pork chopped fine, fry crisp in pot; take out the scraps and put in twenty-five clams chopped fine, add the liquor of the clams and some wa-

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ter, boil about half an hour, add five potatoes peeled and chopped fine, boil a little while, then add five tomatoes, three onions, five pilot crackers, soak and break fine, add pinch of black and cayenne pepper and thyme, put in some water as you need it. Be careful not to let it boil; cook slowly.

Clam Fritters.

Twelve clams chopped fine, three eggs, and a pint of milk; add to the milk the clam liquor; beat the eggs and stir them in with salt and pepper, and flour enough to make a thin batter; lastly, add the chopped clams. Fry in hot lard or nice drippings.

Pickled Oysters.

Pour off the juice from one hundred oysters, put them in a porcelain kettle, and cover with boiling water, and let them come to a boil; take them out one by one and rinse them; put them in a stone pot, strain the water, and put a small cupful of vinegar, twenty whole allspice, fourteen cloves, and a few flakes of mace. Let them all come to a boil, and pour on the oysters boiling hot.

Oyster Sauce.

Take a pint of oyster juice, add a little salt and pepper, and a stick of mace; boil it five minutes, then add two teaspoonfuls of flour; wet up in half a teacup of milk; let this boil two minutes, then put in the oysters, and a bit of butter the size of an egg; in two minutes take them up.

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
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Oyster Sausages.

Chop a pint of oysters with a quarter of a pound of veal, a quarter of a pound of suet, and some bread crumbs; season with salt and pepper; make them into little cakes with an egg, flour, and fry them dry. Serve hot.

Fish Cakes.

One pint salt codfish picked very fine, two pints whole raw peeled potatoes; put together in cold water and boil until the potatoes are thoroughly cooked, remove from the fire and drain off all the water, mash with potato masher, add piece of butter size of an egg, two well beaten eggs, pinch of pepper; mix well with a wooden spoon. Have a fryingpan ready with boiling lard or drippings, into which drop a spoonful of the mixture and fry brown; do not freshen the fish before boiling with potatoes, and do not mold the cakes, but drop them from the spoon.

Delicious Fried Oysters.

Have good sized oysters, dry in a towel, dip in well beaten egg, then in rolled cracker, then again in the egg, and then drop into boiling lard; when light brown turn, and brown the other side; dish quickly. Lard, no matter how hot, will never boil until something is thrown into it. Drop a piece of bread in, and if the lard boils up around it, it is sufficiently hot.

Oyster Macaroni.

Boil macaroni in a cloth to keep it straight. Put a

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layer in a dish seasoned with pepper, salt and butter, then a layer of oysters, until the dish is full. Mix some grated bread with a beaten egg, spread over the top, and bake.

Roasted Lobster.

More than half boil it, take it out of the water; while hot, rub it well with butter, put it in an oven, baste it well till nicely frothed, and serve with melted butter.

MEATS.

Veal Cutlets.

Dip in beaten egg when you have sprinkled a little pepper and salt over them; then roll in cracker crumbs, and fry in hot drippings or lard. If you use butter or dripping, add a little boiling water to the gravy when the meat is dished; thicken with browned bread, boil up once; send to table in a boat.

Steak, or Fillet of Beef Grilled.

Pound the beef until tender, and season it with salt and pepper; then grill it over a quick fire. It is to be served at table with tomato sauce, and potatoes fried in butter.

Stewed Lamb.

Take the best part of a neck of lamb. Put it into a stewpan; fry an onion with a little butter, add it to

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the lamb, with a dozen chives, chopped parsley, and a handful of mushrooms. Stew gently in any kind of broth for two hours. Take it out, strain the gravy, and serve with the mushrooms only.

Fried Sweetbreads.

Wash and dry carefully. Lard plentifully with fat salt pork, and fry in a well greased fryingpan. Turn often until the pork is well crisped.

Lamb Stewed with Onions.

Peel and slice some onions and put in a stewpan, cut off the ends of the chops, pound them and lay them in with the onions and some pepper and salt. Add as much water as will cook them, let them stew slowly till tender, add a piece of butter rolled in flour to thicken the gravy.

Alamode Beef.

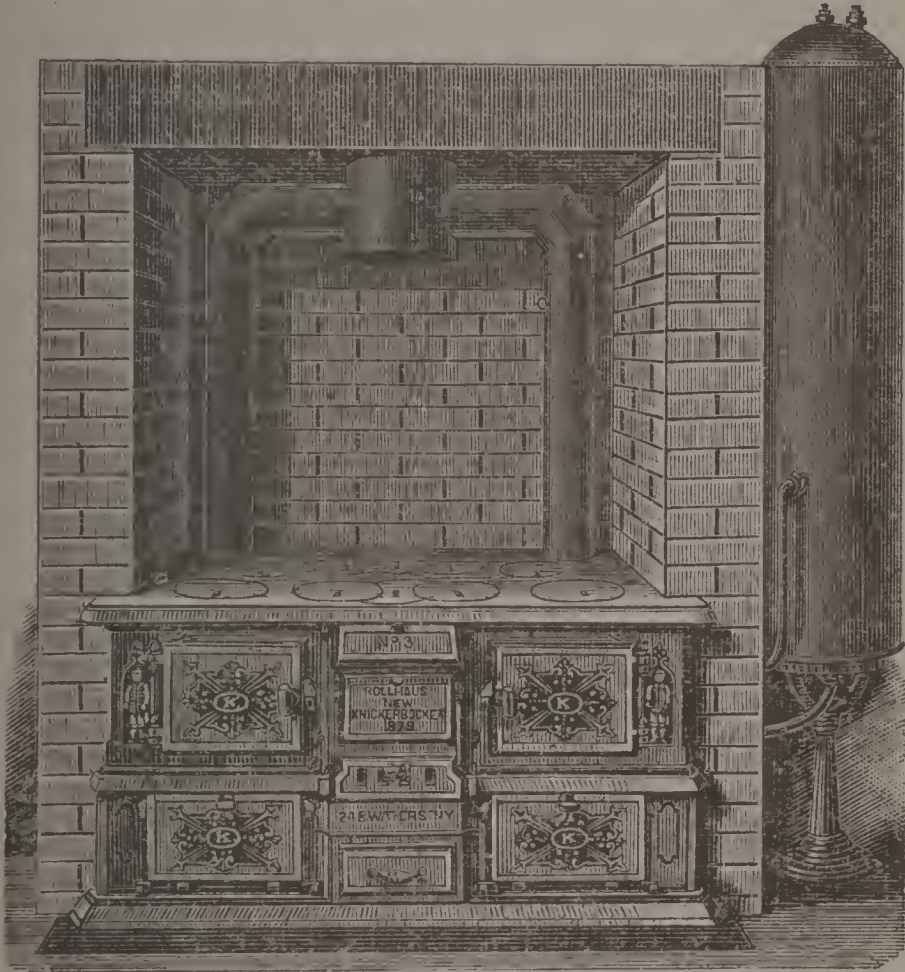
Take a piece of rump steak, pound it well, and having larded it, put it into a stewpan, with some lemon. Put the cover on the stewpan, and allow it to cook slowly. When the meat has given all the gravy it contains, add equal quantities of stock broth and white wine. Continue to boil it slowly, until the broth thickens; before serving, squeeze the juice of a lemon over it.

Veal Chops

Are more juicy and less apt to be tough and solid than cutlets. Trim the bone as with mutton chops, and fry, dipping in beaten egg and cracker crumbs. Add a little parsley and a minced shallot to the gravy.

EASTER CARDS, at G. H. SPRING'S,
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Cottage Pie.

Mince any kind of cold meat together (beef, mutton, veal, pork, or lamb), put it about an inch or an inch and a half deep in a pie dish, and cover it with gravy; don't spare salt and pepper; cover it over with mashed potatoes, smooth at the top, and cut it across in diamonds with a knife; bake till it is crisp and brown at the top. A little Worcester sauce may be considered an improvement.

Meat Roly-Poly.

Prepare as for highly seasoned hash, make in rolls (like a sausage) by binding it with raw eggs, tie each roll carefully in a cabbage leaf, and boil one-half to three-quarters of an hour in weak stock.

Beef Steak Pie.

Cut the steak into pieces an inch long, and stew in water enough to cover the meat and bone, until it is half done. At the same time parboil a dozen potatoes in another pot. Put a layer of the beef, with salt and pepper and a very little chopped onion, then one of sliced potatoes with a little butter scattered upon them, and so on, until the dish is full. Pour over all the gravy in which the meat is stewed, having first thrown away the bone and thickened with browned flour. Cover with a thick crust, leaving a slit in the middle.

Crust for Meat Pies.

One quart of flour, three tablespoonfuls of lard, two and a half cups of milk, one teaspoonful of soda wet

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with hot water and stirred into the milk, two teaspoonfuls of cream tartar sifted into the dry flour, one teaspoonful of salt. Work quickly and lightly, and do not get too stiff.

Mince a la Pompadour.

Mince any cold meat very fine, with some mashed potatoes and a suspicion of onion. Lay in the bottom of a pudding dish a *very* thick layer of boiled macaroni, over this spread thickly the mince, cover with stewed tomatoes and over this spread a thick layer of bread crumbs, a little sprinkling of pepper and salt, and a lavish supply of bits of butter. Bake and brown nicely.

Pork Chops.

Remove the skin, trim them and dip first in beaten egg, then in cracker crumbs; seasoned with salt and pepper, minced onion, and a little sage. Fry in hot lard or drippings twenty or thirty minutes, turning often. The gravy of this dish is usually too rich or fat to accompany the meat.

Ham and Chicken Sandwiches.

Mince equal parts of cold roast chicken and cold boiled ham, put in a saucepan with enough gravy to make a soft paste. (If you have no gravy, make one of hot water, a little milk and a lump of butter.) Season to taste. Stir until it almost boils. In about four or five minutes, take from the fire and spread out to cool. Butter nicely cut slices of bread, spread with

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grated cheese, and when cold put a thick layer of the meat between.

La Favorite de L'Empereur.

Put a layer of cold chopped veal in a well buttered pudding dish. Season with pepper and salt, then spread a thick layer of stale bread crumbs; on this put bits of butter, then more veal, then more crumbs until the dish is full. Wet with any gravy you may have. Be careful to have the top layer of crumbs, and spread them thick. Season and put plenty of butter on it, and bake from half to three-quarters of an hour according to size.

POULTRY.

Fricasseed Chicken.

Clean, wash and cut the fowls, which need not be so tender as for roasting. Lay them in salt and water for half an hour. Put them in a pot with enough cold water to cover them, and half a pound of salt pork cut into thin strips. Cover closely and let them heat very slowly; then stew for over an hour if the fowls are tender.

Chicken Jelly.

Take one small chicken and after having drawn and washed it thoroughly in cold water, cut in six or eight pieces, and pound these together until meat and bones

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2d—Correcting irregularities and deformities of Teeth; also treatment of diseases of the Gums and mouth.

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Special attention given to the preservation and correcting of irregularities of CHILDREN'S TEETH. Let parents be prevailed upon to give this matter more consideration and attention; in favor of which I make no charge for consultation. TIMELY ADVICE here is of the greatest importance, especially in the case of Children, where both irregularity and decay of Teeth may be prevented if attended to in time.

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are well mashed. Put this in a saucepan with *one* teaspoonful of water, having ready a larger kettle filled with water. Place small saucepan *covered* in the kettle of water. Let the water in the kettle boil four or five hours. Pour off, strain the soup, and when cooler, add a pinch of salt. One chicken will make half a teacup of jelly.

Boned Chicken.

Take a chicken, parboil it, then slit down the back, taking out the backbone and ribs; stuff with force meat, lard the breast, making two rows down on each side; bake in oven, basting well, and serve with tomato sauce on the dish.

Force Meat.

Finely chopped lamb or tongue seasoned with small pieces of pork, summer savory, pepper, salt, and *plenty* of lemon.

Roast Turkey.

After the turkey has been cleaned and washed wipe it dry, fill the body and breast with dressing and sew it up; before putting in the oven sprinkle with salt and pepper; put a little water in the pan; baste frequently, at first with butter, then with the drippings.

Dressing for Turkey.

Take bread crumbs moistened with water, add a little butter, pepper and salt; season with thyme or summer savory according to taste; mix with a beaten egg.

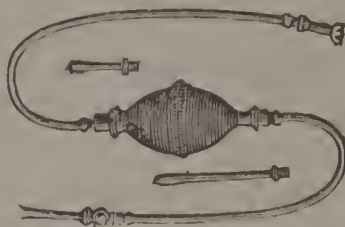
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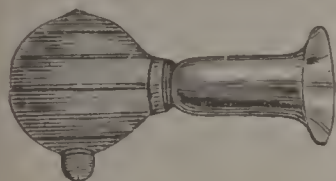
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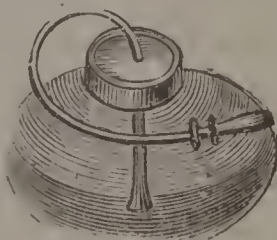
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Gravy for Roast Turkey.

Stew the giblets until very tender and season highly; chop fine. When the turkey has been removed, set the pan with the drippings from the turkey on the top of the stove; while boiling, dredge it thickly with flour, and then pour in the giblets and broth in which they are boiled; and, if these are not sufficient to make it the proper consistency, add more hot water.

Roulettes of Chicken.

Cut the meat from the skeletons of roast chickens. Put on the bones and stuffing in a quart of water and stew down to one pint. Meantime chop the chicken meat fine; mix with one-fourth as much fine bread crumbs, wet with yesterday's gravy; add the gizzards boiled and minced, and the boiled livers pounded; season to taste; bind all with beaten egg; make into balls and dip into a batter made of three-quarters of a cup of milk, two eggs, about one scant cup of prepared flour, or just enough to make rather thin batter, salted to taste. Fry, as you dip each roulette in hot lard or dripping, drain off the fat and pile them on a dish. Cool, strain and season the gravy from the bones, thicken should it need it, boil once, and serve in a boat to go around with the roulettes. They make a delicious entree.

Turkey Croquettes.

Pick all the meat carefully off the remains of a cold roast turkey and chop, with the stuffing, very fine. Wet with the gravy left from the day before (or if you

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have none, crack the bones and put them on to boil with water enough to cover them, and use that). Then mix with two well beaten eggs and make into oblong shapes, dip in egg, then in pounded cracker, and fry in sweet lard or butter.

Liver and Parsley Sauce, for Poultry.

The liver of a fowl, one tablespoonful of minced parsley, half a pint of melted butter. Wash and score the liver, boil it for a few minutes, and mince it very fine; blanch or seald a small bunch of parsley, of which there should be sufficient when chopped to fill a tablespoon; add this with the minced liver to half a pint of smoothly made melted butter; let it just boil, then serve.

Potted Pigeons.

After cleaning and washing them, put a very little water in a kettle and put in the pigeons; let them simmer gently till tender, then remove them, keeping them hot, and if there is not enough gravy in the kettle, add a little hot water. Put in a piece of butter the size of an egg, salt, pepper and sweet marjoram, and boil; thicken with a little flour, then put the pigeons back, and boil all for a few moments to season them. Have some pie crust cut into diamonds, put around the edge of a platter; put birds and gravy in the center.

Mock Pigeon.

A veal cutlet spread thick with a highly seasoned force meat, roll up and tie securely with string. Bake

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UBERT'S
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One Bottle will Cure a Cold.

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THIRD—Because it does not constipate, but regulates the bowels, and consequently does not cure a cold at the expense of the stomach. Nor does it affect the head as opium and its preparations, so often produced by Cough Mixtures.

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in the oven. Put a little water in the pan to keep it from sticking. Thicken the gravy left in the pan and serve hot. Garnish with lemon slices.

Roast Pigeons.

Wipe them quite dry ; truss them, and season them inside with pepper and salt, and put a piece of butter the size of a walnut in each. Put them down to a sharp fire, and baste them all the time they are cooking. They will take about half an hour. Garnish them with fried parsley, and serve with a tureen of bread sauce.

Quails Roasted with Ham.

Clean, truss and stuff as usual. Cover the entire bird with slices of corned ham or pork, cover these in turn with a sheet of white paper, having secured the slices of meat with a buttered packthread. Stitch the paper on, and keep it well basted with butter and water so that it may not burn. Roast three-quarters of an hour if your fire is good. Remove the paper and meat before sending to the table, and brown quickly.

VEGETABLES.

Potatoes Stewed.

Boil the potatoes till tender, cut them in thick slices, take half a teaspoonful of flour, a little salt and butter, and chopped parsley, and a teacupful of milk ; put them

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all together in a saucepan and let them stew about twenty minutes.

Potato Croquettes.

Two cups of cold mashed potato, free from lumps, two beaten eggs, one tablespoonful of melted butter. Salt and pepper to taste. One raw egg beaten alone, some cracker crumbs. Mix soft, as for hominy croquettes, roll in egg, and then in cracker, and fry in hot lard or dripping. You can make them in long rolls or round balls. Strain and serve hot.

Potatoes a la Lyonnaise.

Chop cold parboiled potatoes quite small. Have in your fryingpan some butter, a little minced onion and some parsley. Put in the potatoes and stir until cooked, but not browned. Eat hot.

Saratoga Fried Potatoes.

Peel good sized potatoes and slice them as evenly as possible. Drop them into ice water; have a kettle of very hot lard, as for cakes; put a few at a time into a towel and shake to dry the moisture out of them, and then drop them into the boiling lard. Stir them occasionally, and when light brown take them out with a skimmer and they will be crisp and not greasy. Sprinkle salt over them while hot.

White Turnips.

Peel and boil. When soft and tender, drain off the water well. Make a cut pretty deep in each turnip,

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like a maltese cross; in this put a bit of butter, pepper and salt. Serve hot.

Parsnips (Fried).

Wash, scrape clean, and boil until quite tender. Drain, slice the long way of the parsnips and fry in good dripping. Serve hot; lay them on a clean napkin to absorb the grease. They are very nice cooked this way.

Parsnips (Stewed).

Scrape clean, wash, cut in small squares and boil until very tender. Drain, and pour over them a cupful of good drawn butter.

Stewed Green Corn.

Cut from the cob and stew in boiling water fifteen minutes; turn off most of the water; cover with cream milk and stew until tender, adding a large lump of butter, cut in small pieces, roll in flour; season with pepper and salt to taste.

Cabbage with Cream.

Boil the cabbages in salt and water, until sufficiently tender, pour off the water, and compress them between two plates. Then chop them up, and fry them in a pan with butter, to which salt, pepper and grated nutmeg have been added. Afterwards pour some cream over them, and simmer them in it until ready for use.

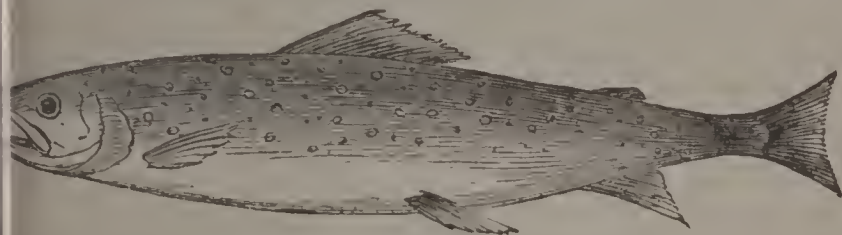
Baked Tomatoes.

Lay a quart of ripe tomatoes in boiling water for

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moment, take out and quickly peel and cut in thick slices. Put a layer of bread crumbs in a bakedish and on it lay small bits of butter, a little salt and a little pepper; then a layer of tomatoes, then a layer of bread crumbs, and so on until the dish is full. Put a layer of crumbs on top with little larger pieces of butter. Bake and brown.

Fried Tomatoes.

Do not pare them, but cut in slices as an apple, dip in cracker pounded and sifted, and fry in a little good butter.

Egg Plant.

Peel and cut in thick slices across the egg plant. Lay for half an hour in salt and water. Before cooking lay in flour, and fry in lard until well browned. Eat very hot.

Succotash.

Time, one hour and a half. Cut off the corn from the cobs, and put the cobs in just water enough to cover them, and boil one hour; then remove the cobs and put in the corn and a quart of Lima beans and boil thirty minutes. When boiled add some cream or milk, salt and butter.

Baked Beans.

One quart beans, pick, wash, soak over night in back of range in the pot they are to be baked in, strain in morning through colander, sprinkle tablespoonful each of salt and molasses; add one pound salt pork scored in squares on top; fill pot with cold water. Fry

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in hot oven at 9 o'clock A. M. Keep pot well filled with water hourly to within one of taking up at 6 P. M.

Corn Oysters.

To one quart of grated corn add four eggs and eight good sized crackers rolled fine, a large lump of butter size of an egg, melted, salt and pepper to taste. Add sweet milk until about right consistency to drop from spoon. Fry it in butter.

Boiled Onions.

Peel well a quart of small white onions and boil in slightly salted water; when half done change the water; when so soft a straw will pierce them, drain off some of the water, leaving a little over a cupful in the saucepan with the onions; add to them half a cupful of milk, big lump of butter, and a teaspoonful of flour, wet with milk, strained in. Boil up once *hard*, and serve. They are delicious, as well as healthful.

SALADS.

Potato Salad.

Slice cold boiled potatoes (six or eight) and mix in with them half a small onion minced very fine. Make a dressing as follows: Yolks of two raw eggs beaten until smooth and light colored, add to this a saltspoonful of salt, stirring constantly all the time, same quan-

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tity of made mustard, a little less if you use plain mustard, then put in, a drop or two at a time, the oil, until you have used up about three tablespoonfuls of fine oil (if you haven't this you may use melted butter, but oil is much better); when this is thoroughly incorporated and smooth, add a tablespoonful and a half of cider vinegar. Pour over your potatoes and mix well through. Lemon juice instead of vinegar is a great improvement.

Tomato Salad.

Cut and peel ripe tomatoes and dress without onion precisely as for potato salad. Do not put dressing on them until you serve them. Then put a spoonful of dressing on each saucer of tomatoes.

Chicken Salad.

The white meat of a cold boiled chicken; cut up one bunch of celery the size of a cent. To make the dressing, rub smooth the yolks of ten hard boiled eggs, one teaspoonful of salt, one tablespoonful of made mustard, stir in slowly four tablespoonfuls salad oil, then add two tablespoonfuls of vinegar; pour over the chicken and celery.

Oyster Salad.

One quart of oysters cut, not chopped, into small pieces, one bunch of celery cut small, one tablespoonful of best oil, one small spoonful of salt, some pepper, and made mustard, one-third of cup of cider vinegar, salt-spoonful of powdered sugar. Drain the liquor from the oysters and cut them up. Add minced celery. Pre-

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pare the seasoning, putting in the vinegar last, and pour the mixture over the celery and oysters. Toss up with a silver fork and eat soon, as it injures by lying long in the dressing.

Lobster Salad.

Boil a lobster and pick the meat out carefully, then put it on ice and dress as follows: Yolks of four raw eggs and two hard boiled eggs; rub perfectly smooth, then add four tablespoonsfuls of olive oil little by little, one teaspoonful of good vinegar, one teaspoonful of salt and black pepper; mix all thoroughly and pour over the lobster just before serving. Garnish tastefully with parsley and rings of the white of hard-boiled eggs.

Cold Slaw.

Shred a white cabbage, and pour over it the following dressing: Two beaten eggs, two teaspoonfuls of sugar, six tablespoonfuls of vinegar, half a teaspoonful of made mustard, same of pepper and salt, half a teaspoonful of celery essence, one tablespoonful of butter. Mix well, stir over the fire until scalding hot. When cold, pour over the cabbage. Toss and stir, and set in a cold place till wanted.

Hot Slaw.

Cut the cabbage in half, and shave it very finely. Put in a stewpan with a piece of butter and salt to taste. Pour in enough water to prevent it from sticking to the pan. Cover closely and let it stew until tender, stirring frequently; add a little vinegar and serve hot.

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SAUCES.

Cranberry Sauce.

Put a quart of well washed cranberries on in a saucepan, with a cupful of water. Stew slowly about an hour and a half. Stir often. When all soft and broken and smooth, take off the fire, sweeten to taste and strain through sieve or jelly bag into a wet mold. For sauce to eat with turkey or ducks, most people prefer to have it tart; in that case, do not sweeten too much.

Apple Sauce.

Peel, core and cut in slices some tart apples. Cover with water and stew until they break in pieces. Beat or mash smooth; add butter and then sugar to taste. Many like sliced lemon peel cooked with it.

Celery Sauce.

Wash and pare a bunch of celery, cut it into pieces and boil it gently until it is tender; add half a pint of cream and a small piece of butter rolled in flour; now boil it gently. This is a good sauce for fowl of all kinds, either roasted or boiled.

Mint Sauce for Lamb.

Stir into a cupful of good cider vinegar two tablespoonfuls of minced mint and one tablespoonful of sugar; stand about ten or fifteen minutes before using.

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Oyster Sauce.

One pint of oysters, half a lemon, two tablespoonfuls of butter, one tablespoonful of flour, one teacupful of milk, cayenne and nutmeg to taste. Stew the oysters in their own liquor five minutes and add the milk. When this boils, strain the liquor and return to the saucepan. Thicken with the flour when you have wet it in cold water; stir in well; then add butter, cayenne, and boil one minute. Add lemon juice, shake it around well and pour out.

Tomato Catsup.

One bushel of skinned tomatoes, one quart of good vinegar, one pound of salt, quarter of a pound of black pepper, two ounces of cayenne pepper, one ounce of cloves, four ounces of allspice, six good onions, two pounds of brown sugar, one handful of peach leaves. Boil the mass three hours and stir to keep it from burning. When cool, strain through a fine sieve and bottle it for future use. It improves with age.

Melted or Drawn Butter.

One and a half ounces of butter, two teaspoonfuls of flour, one teacupful of water or milk, a little salt. Put the flour and salt in a bowl and add a little at a time of water or milk, working it very smooth; put into a tin cup or saucepan and set it in a vessel of boiling water. As it warms stir, and when it has boiled a minute or more, add the butter by degrees, stirring all the time until it is entirely melted. Boil one minute.

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Mix with milk to use for puddings, with water for meats and fish.

Sauce Tartare.

A cup of drawn butter; stir in the juice of a lemon and a half a teaspoonful of French mustard.

Shirley Sauce.

Take twelve large tomatoes, skin and mash through a sieve. Two large onions and two large peppers chopped fine, four tablespoonfuls of brown sugar, two teacups of vinegar, one tablespoonful of salt; boil together for one hour. Bottle hot and seal tight.

PICKLES.

A Good Chow-Chow.

Boil in one quart of vinegar a quarter of a pound of mustard, mixed as for table use, two ounces of ginger, two ounces of white pepper, a very little mace, with a few cloves. Take one dozen large cucumbers peeled and sliced, place in a sieve with a handful of salt, let them stand ten minutes, then put in jars. When the vinegar is cold enough pour it over and tie down tight. It will be fit for use in one week, and will keep good a year.

Piccalilli.

One peck of green tomatoes, one large cabbage,

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twelve red peppers chopped fine, six onions chopped fine by themselves; let stand twenty-four hours, drain and rinse in cold water twice; put in a kettle with equal parts of water and vinegar, let *scald* and not boil, drain well, add two ounces of white mustard seed, one tablespoonful of ground cloves, half a pound of brown sugar, one tablespoonful of ground allspice, half a pint of molasses. Put in a stone jar and cover with good vinegar; salt the onions separately, and add them when you scald in the vinegar.

Crabapple Pickles.

Take one pint of vinegar, three pounds of sugar, one tablespoonful each of cloves, cinnamon and allspice ground; let the vinegar and spices boil a few minutes, and add seven pounds of crabapples, boil until tender.

Pickled Peaches.

Peel the peaches, put them in a stone jar, eight pounds of fruit to four pounds of sugar, half pint of vinegar and half pint of water; stick a few cloves in each one and a few sticks of cinnamon; boil sugar and vinegar and cinnamon, and throw over the peaches twice; third time boil up peaches and sirup.

Spiced Currants.

Five pounds currants, four pounds sugar, one pint vinegar, four teaspoonfuls cinnamon, four teaspoonfuls cloves. Boil three hours; no pepper or salt. Delightful with venison or mutton.

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Currant Soy.

Five pounds stemmed currants, three pounds brown sugar, one pint vinegar, tablespoonful black pepper, two of salt. Cook three hours. Put all in at once; be careful not to let burn. Delicious for meats.

EGGS.

Fried Eggs.

Break them into a fryingpan in which is hot lard. Do not fry too much. Salt and pepper slightly, serve very hot.

Poached Eggs.

Have fryingpan full of water; when it boils break the eggs one at a time on a saucer and slip into the water. Boil until the white is thickened. Take out carefully and lay on slices of toast. Only *fresh* eggs poach well.

Omelet.

Beat three eggs, yolks and whites separately; add to the yolks half a cup of milk, pepper and salt, lastly, the whites. Have ready in a fryingpan a good lump of butter; when hot pour the omelet in the pan. Let it fry gently, loosening the edges with a broad knife or cake-turner. When well set, double over and lay a dish bottom upward on the fryingpan and quickly turn the pan over, leaving the omelet on the dish. Eat soon.

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Scalloped Eggs.

Make a minced meat of chopped ham, fine bread crumbs, pepper, salt, and some melted butter; moisten with milk to a soft paste; half fill patty-pans with the mixture; break an egg carefully on the top of each, dust with pepper and salt, set in the oven; bake eight minutes; eat hot.

Oyster Omelet.

Make a plain omelet, chop the oysters, not too fine, and either spread over the omelet before you fold it, or stir in the mixture after you put in the whites. Ham omelet is made the same.

Breaded Eggs.

Boil hard, and cut in round thick slices; pepper and salt; dip each in beaten raw eggs, then in fine bread crumbs or powdered cracker, and fry in nice dripping or butter. Drain off every drop of grease and serve hot.

Egg Gruel.

Boil from one to three hours, until hard enough to grate; then boil new milk and thicken with the egg, and add a little salt. Excellent in case of nausea.

CHEESE.

Welsh Rarebit (For four persons).

One pound of soft American cheese cut in small pieces, two tablespoonfuls of ale. Stir in a saucepan

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over a strong fire, add a lump of butter and a dash of pepper. The cheese to be stirred until entirely free from lumps and in a liquid state; serve hot on dry toast.

Cheese Sandwiches.

Take two-thirds of good cheese, grated, and one-third of butter; add a little cream; pound all together in a mortar; then spread it on slices of brown bread; lay another slice over each; press them gently together, and cut them in small square pieces.

Cheese Omelet.

Grate some rich old cheese, and having mixed the omelet as usual, stir in the cheese with a swift turn or two of the whisk, and at the same time some chopped parsley and thyme. If you beat long the cheese will separate the milk from the eggs. Cook at once.

COFFEE.

Stir the white and shell of an egg into one cup of ground coffee, adding a little cold water, turn in the coffee boiler, pour on five cups of boiling water and boil fast for fifteen or twenty minutes, pour in half a cup of cold water, take from the fire and let it settle three minutes, then strain into the table coffeepot.

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TEA.

Four heaping teaspoonfuls of tea and five cups of boiling water, scald the teapot, put in the tea and wet with a very little boiling water, cover the pot closely and set on the table for five minutes; then pour on the boiling water and cover again for the same length of time.

BREAD, BISCUIT, ETC.

Bread.

Mix a small handful of salt through six pounds of good flour; blend two small cakes of compressed yeast in a little warm water and mix in also, then add three pints of lukewarm water and work all well together, until the dough is stiff enough to work without sticking. Cover, and set to rise in a moderately warm place until morning. Knead well again in the morning and make into loaves; let them rise half an hour, or until nearly twice the size. Bake in a hot oven, being careful that they do not burn. This quantity will make four loaves.

Boston Brown Bread.

One and one-half cups of graham flour, two cups of corn meal, one-half cup of molasses, one pint of sweet

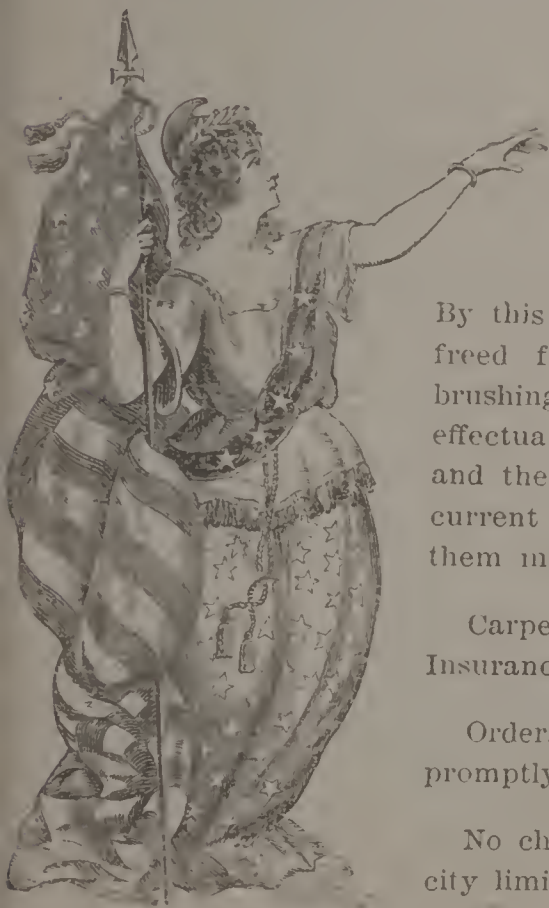
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milk, and one-half teaspoonful of soda; steam three hours.

Corn Eread.

Two scant cups of yellow indian meal, two cups of flour, two tablespoonfuls of melted butter, two teaspoonfuls of baking powder, two cups of milk, two tablespoonfuls of sugar, two eggs.

Tea Biscuit.

One quart of sifted flour, one pinch of salt, three teaspoonfuls of baking powder, one small handful of sugar; mix lightly through the flour, rub a large teaspoonful of lard through the dry mixture, mix with sweet milk or water—the colder the better, roll out soft to thickness of about one-third of an inch, cut in squares, bake in a really hot oven. .

Rusk.

One pint of milk, half a cup of butter, one cup of yeast. Sponge and let rise, then add two eggs, half a cup of sugar, mold well, cut out, and let rise.

Muffins.

One quart of flour, one quart of milk, five eggs, teaspoonful of salt. Beat the eggs so as to break the yolks, and add a pint of milk. Make a batter of the flour and the remaining milk, to which add the eggs and milk. Bake in pattypans in a very quick oven.

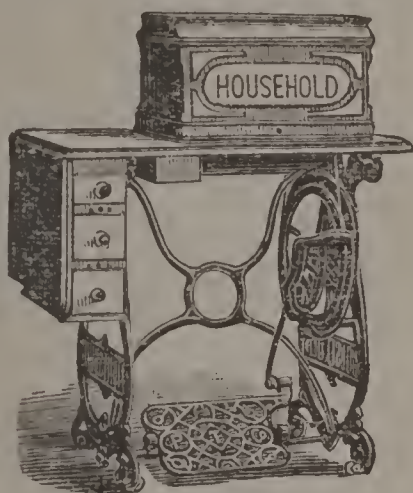
Crumpets.

Take three teacups of raised dough, and work into

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it, with the hand, half a teacup of melted butter, three eggs, and milk to render it a thick batter. Turn it into a buttered bakepan, let it remain fifteen minutes, then put on a bakepan heated so as to scorch flour. It will bake in half an hour.

Graham Gems.

Beat an egg thoroughly, add a pint of sour milk, and stir in gradually two cups and a half of graham flour, a pinch of salt, and a small teaspoonful of saleratus or soda; some add a teaspoonful of sugar. Bake in round pans, in a quick oven. These are **EXCELLENT**.

Buns.

One cup of milk, one cup of sugar, one cup of yeast, flour to make a batter. Let it rise over night, then add one-half cup melted butter, a cup of sugar, flour to knead it, and let it rise again, then roll and cut into cakes, and let it rise again.

Flannel Cakes.

One quart of milk, three tablespoonfuls of yeast, one tablespoonful of butter, two eggs, one tablespoonful of salt, and flour enough to make a good batter. Set the ingredients as a sponge over night. In the morning add the melted butter and eggs. Fry as buckwheat cakes.

French Pancakes.

Eight ounces of flour, one ounce of melted butter, two eggs, one teaspoonful of pulverized sugar, pinch of

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salt, grated rind of one lemon, milk enough to make batter; fry and serve with sugar or jelly.

Hominy Puffs.

One cup of cold boiled hominy, one pint of milk, one egg, flour enough to make a nice batter, a little salt, two teaspoonfuls of baking powder. Fry in hot lard. To be eaten while hot with butter and sugar.

German Toast.

Cut thick slices of baker's bread, dip them each side in milk enough to soften them, then in beaten egg; have ready in a fryingpan a large lump of butter, and fry to a good brown. Serve very hot. Send around with it a dish of sugar and cinnamon mixed. Two eggs are enough for a dozen slices of bread.

Rice Croquettes.

Boil a teacupful of rice, putting in just a little milk before it is quite done, and a little salt. Take from fire and while hot mix in one egg. When cool mold into cakes. Slip in beaten egg, roll in cracker crumbs, and brown on a hot griddle.

Buckwheat Cakes.

One quart of buckwheat flour, one-half teacup of sifted corn meal, water sufficient to make soft batter, one tablespoonful of molasses. Mix well with warm water over night; add one cake of Fleischmann's compressed yeast dissolved in water; set in a warm place; let rise

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till morning. Bake on hot griddle well greased with a piece of sweet fat salt pork. Some use oatmeal with buckwheat for cakes.

Pineapple Fritters.

One pint of flour, half pint of milk, three eggs, half teaspoonful soda, three-fourths teaspoonful cream tar-tar, one tablespoonful sugar, salt to taste. Peel and slice one juicy pineapple, and cover with sugar; let it stand over night; stir in the batter when ready to fry. To be eaten while hot, with sugar.

German Fritters.

Cut some slices of bread half an inch thick, remove the crust, and soak them in milk; beat up two eggs, pour them over the bread, and fry it in butter; strew powdered sugar over the fritters.

French Toast.

Beat four eggs very light and stir them in a pan of milk; slice some baker's bread, dip the pieces into the egg, then lay in a pan of hot lard and fry brown; sprinkle powdered sugar and cinnamon on each piece, and serve hot.

PIES.

Pie Crust.

Three cups of sifted flour, one cup lard, one table-

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spoonful salt. Put the lard in the flour, chop until fine as flour with knife; take ice water enough to make soft dough. Do not put your hand to the dough until you roll out for the pies. For *one* pie use one cup flour, one-half cup lard, one-half cup ice water.

Pineapple Pie.

Pare and grate one good sized pineapple, and to every teacupful of grated pineapple add half a cup of fine white sugar. Bake with upper and under crust (thirty minutes).

Mince Pie.

One bowl of meat chopped fine, two bowls of apples chopped fine, half a pound of raisins chopped, quarter of citron chopped, half a pound currants, and spice to suit the taste, one pound of sugar; put in a kettle and cook one hour. Bake with upper and under crust.

Lemon Pie.

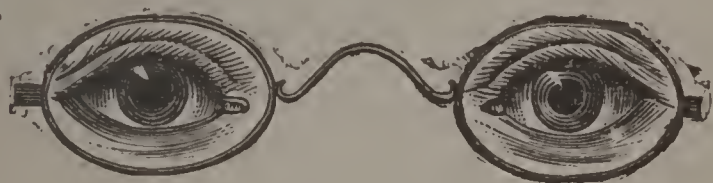
Grate the peel of two lemons, squeeze the juice into two and one-half cups sugar, four tablespoonfuls melted butter, yolks of six eggs, for three pies. For the frosting use the whites of the eggs and twelve tablespoonfuls powdered sugar. Beat stiff, cover the pie, put in the oven to set.

Lemon Pie.

One cup of butter, two cups of sugar, beaten to a cream, juice and rind of two lemons, four eggs well beaten, one tablespoonful of corn starch.

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Orange Pie.

Cover the inside of a pie-dish with paste, and lay in it some oranges cut in slices. Then put over them some sliced apples, from which the cores and rind have been removed. Place more oranges on them, and plenty of loaf sugar, with enough water to moisten them. Cover the pie with paste, bake it, and sprinkle some crushed lump sugar over the surface.

Custard Pie.

Line pie-plates with nice pastry; for one pie allow three eggs, beat lightly in a bowl, add three tablespoonfuls of sugar, and one teaspoonful corn starch rubbed smooth in milk, then one cup milk; mix well. Pour this into the crust just as they go into the oven.

Cocoanut Pie.

One and a half cups of sugar, one and a half cups of milk, one tablespoonful of butter, the rind of one lemon, and one cocoanut finely grated.

Cream Pie.

Three eggs, one cup of sugar, one cup of flour, one and a half teaspoonfuls of baking powder (unless you use prepared flour), one small lump of butter. Bake in two pie-plates. Let them stand until cool, then cut open, and spread with cream. Make the cream as follows: One pint of milk on to scald; wet with a little of it; one tablespoonful of corn starch. Stir into the boiling milk one teacupful of sugar and a pinch of salt. When it boils hard, put in the corn starch; add a well

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beaten egg. Stir briskly for two minutes, until it thickens, then remove from the fire. Flavor with lemon or vanilla, and when cool spread on the pies. This recipe will make two pies with a layer of cream in each.

Tomato Pie.

Take ripe tomatoes, peel and slice, sprinkle over a little salt, and let them stand a few minutes; pour off the juico, and add sugar, half a cup of cream, one egg, nutmeg, and cover with a rich paste, and bake in a moderate oven over half an hour; this makes an excellent and much approved pie.

Pumpkin Pie.

Take a good sized pumpkin, two quarts of milk, six eggs, two tablespoonfuls of corn starch, nutmeg and ginger to suit the taste. Bake with an under crust.

Spiced Apple Tarts.

Rub stewed or baked apples through a sieve; sweeten them, and add powdered mace and cinnamon sufficient to flavor them; squeeze the juice of a lemon in and grate the peel; line the patty pans with a light crust and bake.

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Cream Rice Pudding.

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it into a baking dish with three ounces of sugar and a teaspoonful of flavoring, pour in three pints of milk, and put it into a moderate oven to bake an hour and a half, or until it is of a creamy consistency.

Queen of Puddings.

One pint of nice bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, the grated rind of one lemon, piece of butter size of an egg. Bake like custard. When baked, spread over the top slices of jelly of any kind, and cover the whole with the whites of the eggs beaten to a stiff froth, with one cup of sugar and the juice of the lemon. Brown lightly in oven.

Tapioca Pudding.

One quart of milk, three eggs, six tablespoonfuls of tapioca, two-thirds of a cup of sugar, one-half a nutmeg and a little salt. Bake one hour.

Cocoanut Pudding.

One-half pound of desiccated cocoanut, two thick slices of bread put to soak in one quart of milk for two or three hours; add one ounce of butter, two ounces of sugar, the yolks of four eggs, and a saltspoon of salt, beat the whites to a froth, add them, and bake in a hot oven three-quarters of an hour.

Peach or Apple Pudding.

Butter a common baking tin, such as you use for pies, pare and slice peaches or apples to fill the dish. Make a batter of ten tablespoonfuls of flour, a pinch of

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salt, one pint of milk, and two eggs. Beat the whites and put them in the last thing. Use either sweet or sour milk. Bake from one-half to three-quarters of an hour. Eat with sauce.

Steamed Pudding.

One cup of sugar, one cup of suet chopped fine, one cup of raisins, one cup of milk, two teaspoonfuls of superlative baking powder, one egg, nutmeg, cloves, and allspice to taste, pinch of salt, and flour to make a nice batter. Steam three hours. Eat with hard sauce.

Ginger Pudding.

One cup not quite full of suet, two cups of bread crumbs, two teaspoonfuls of powdered ginger; mix with warm molasses, butter a mold or basin, put in the pudding, and bake for two or three hours; or, if preferred, steam it in place of baking.

Apple or Peach Sago Pudding.

One coffeecup of sago wet with cold water. Add boiling water until it begins to thicken. Let boil an hour until the sago is well swelled; sweeten to taste. Slice two quarts of apples or peaches, stir them in, then pour all in a bake dish, and bake half an hour. Serve cold with sugar on top.

Brighton Pudding.

Take three eggs, a quarter of a pound each of butter, sugar, and flour, the peel of one lemon finely minced. Beat the sugar and butter for twenty min-

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utes, beat the eggs well and mix, add the flour last. Steam one hour. Serve with preserves.

Chocolate Pudding.

One quart of boiled milk, three tablespoonfuls of grated chocolate, three tablespoonfuls of corn starch, three tablespoonfuls of sugar. When cold, eat with sweetened sauce.

Golden Pudding.

Six ounces of bread crumbs, two ounces of flour, a quarter of a pound of suet, a quarter of a pound of marmalade (or any kind of preserve would do), a quarter of a pound of sugar, three eggs, with sufficient milk to mix; boil for two hours.

Steamed Bread and Butter Pudding.

Lay the bread and butter in a basin with apricot and other jam between; add a custard as for a baked pudding, and steam it.

Orange Pudding.

One quart of milk, four eggs, one-half tablespoonful of corn starch, one-half dozen oranges, one cup of sugar. Make a custard of the yolks of the eggs, one-third of the sugar, thicken with the corn starch stirred in a little water. Let it cool. Cut the oranges into small pieces, sprinkle with one-third cup of sugar, stir them into the custard. Beat the whites stiff with one-third cup of sugar and spread over the top; put into the oven and brown slightly. Eat cold.

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Canary Pudding.

The weight of three eggs in sugar and butter, the weight of two in flour, the rind of one lemon, and three eggs.

Apple Tapioca Pudding.

Soak one teacup of tapioca in water, pare and core eight apples and place them in a pudding dish, put a little butter and sugar in each apple, grate some nutmeg in the tapioca and pour it over the apples. Bake until the apples are done. To be eaten warm with sauce, or cold with cream and sugar.

Tapioca Cream.

Cover three tablespoonfuls of tapioca over night with water; pour off the water, if any, and put the tapioca into one quart of milk over the fire. When it boils, stir in the yolks of three eggs, two-thirds of a cup of sugar, a little salt; stir till it begins to thicken. Make a frosting of the whites of the eggs and spread over the top; sprinkle a little sugar over it and brown in the oven.

Apple Snow.

Three eggs, five good sized apples, one pound of powdered sugar. Bake the apples tender, take off the skins and core, and beat the fruit, adding by degrees the sugar and eggs, for nearly an hour.

Apple Pudding.

Boil two teacupfuls of rice in milk till three parts done, strain it, pare and core a few apples without

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dividing them, put a little sugar and a clove in each apple, put the rice around them, tie each separately in a cloth, and boil about half an hour, or till the apples are tender.

Easy Made Pudding.

Take a half pound each of currants, flour, and chopped beef suet, four ounces of treacle, and a breakfast-cupful of milk; add a little spice; mix well together, and boil it in a cloth or basin for four hours.

Wee Pudding.

Quarter of a pound of flour, quarter of a pound of butter, quarter of a pound of sugar, two eggs, rind of a lemon; beat for twenty minutes, half fill teacups, and bake for twenty minutes.

Fig Pudding.

Three-quarters of a pound of grated bread, one-half pound of best figs, six ounces of suet, six ounces of moist sugar, one teacupful of milk, and a little nutmeg. Chop figs and suet *very* fine, but separately. Mix the bread and suet, then the figs, sugar and nutmeg, one well beaten egg, lastly the milk. Boil in a mold four hours. Eat with sweet sauce.

Cream Sauce for Puddings.

Four even tablespoonfuls of butter, two cups of sugar, one-half cup of wine. Beat to a froth, and melt over the top of water kettle, without boiling the sauce.

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Foam Sauce.

One cup of butter, two cups of sugar, beat to a cream; add two tablespoonfuls of brandy. Flavor to taste. Pour half a pint of boiling water on the butter and sugar before sending to the table.

Strawberry Sauce.

One cup of white sugar, half cup of butter stirred to a cream, and coffee cup of strawberries.

CAKE.

Angel Cake.

Whites of eleven eggs beaten to a stiff froth, one cup of sugar, one cup of flour, sifted three times, two teaspoonfuls baking powder put in the sifted flour, and sift again. Beat it on a platter, flavor with vanilla. Bake forty minutes in a moderate oven, and bake in *new tin*, to brown as little as possible. Use ordinary icing.

Sponge Cake.

Twelve eggs, the weight of the eggs in sugar, half their weight in flour; flavor with lemon; beat yolks and whites separately; lastly, put in the flour very lightly; bake directly.

Miner's Cake.

One-half cup of molasses, one cup of brown sugar,

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one-half cup of butter, two-thirds cup of milk, two eggs, one teaspoonful of soda, one teaspoonful ginger, four cups of flour. The white of one of the eggs with a little sugar beaten together, put on when done, with a little einnamon. Bake in drippingpan.

Lemon Jelly Cake.

Two cups of flour, one eup of milk, one eup of sugar, yolks of two eggs, one teaspoonful of soda, two teaspoonfuls of eream tartar, piece of butter the size of a small egg. Bake in four jelly tins. Put the following jelly between the layers: The grated rind and juice of two lemons, two eggs, one eup of sugar, one teaspoonful of water. Beat well and cook three minutes in a vessel set in another vessel of boiling water.

Ribbon Cake.

Three eggs, two eups sugar, one eup sweet milk, two-thirds cup butter, three eups flour, two teaspoonfuls baking powder. Bake part of it in two jelly tins. Add to the remainder one tablespoonful molasses, two of brandy, one large coffeecup chopped raisins, one-fourth pound citron, one teaspoonful einnamon, one teaspoonful allspiece, one-fourth cup flour on the fruit. Bake in moderate oven. Put the eakes together with icing or jelly.

Cider Cake.

Cider cake is very good, to be baked in small loaves. One pound and a half of flour, half a pound of sugar, quarter of a pound of butter, half a pint of eider, one

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teaspoonful of pearlash; spice to your taste. Bake till it turns easily in the pans.

Jumbles.

Half a pound of butter, three-quarters pound of sugar, three-quarters pound of flour, five eggs, leaving out one white.

Cocoanut Cake.

One cup sugar, two tablespoonfuls butter, two eggs, two scant cups flour, one cocoanut grated, one-half cup milk or water, two teaspoonfuls baking powder, pinch of salt.

Dried Apple Cake.

Three cups of dried apples chopped fine, three cups of molasses; stew apples and molasses together; three eggs, three cups of flour, one teaspoonful of soda, one pound of raisins, half a pound of currants, one-quarter pound of citron, one cup of butter; spice to taste.

Coffee Cake.

One pound of flour, one pound of sugar, half a pound of butter, one pound of raisins or currants, four eggs, one coffeecup of strong cold coffee, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one tablespoonful of cloves, one tablespoonful of cinnamon.

White Cake.

One pound of flour, one pound of sugar, one pound of butter, one pint of whites of eggs; flavor with almond.

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Alice's Lemon Jelly Cake.

Two cups of sugar, half cup of butter, one cup of sweet milk, two eggs, three cups of flour, three teaspoonfuls baking powder. Bake in layers. For the jelly take one lemon rind and pulp grated, one cup of sugar, one egg; steam over a kettle until it thickens, and then spread between the layers of cake.

Cruilers.

Two cups of sugar, one cup of milk, one cup of butter, three eggs, one teaspoonful of soda; add spice to taste, with flour enough to roll out; fry in a pot of boiling lard.

Nut Cake.

One cup of butter, one cup of milk, two cups of sugar, three cups of flour, four eggs, three and one-half teaspoonfuls superlative baking powder, a quart bowl of hickorynuts chopped fine; bake in a slow oven two hours.

Delicate Cake.

Two cups white sugar, one cup corn starch, one cup butter, one cup sweet milk, two scant cups flour, two teaspoonfuls baking powder, whites of five eggs.

Plain Cookies.

Two eggs, three tablespoonfuls of milk, half cup of butter, one cup of sugar, one and a half teaspoonfuls of baking powder, flour enough to roll very thin, one teaspoonful of vanilla flavoring.

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Hickorynut Macaroons.

Take the meats and pound fine, add any spice you please; make frosting as for cake, and stir thick with the spiced meats; flour the hands, and make the mixture into balls the size of hickorynuts; place on buttered tins, and bake in a quick oven.

Orange Cake.

Two cups of sugar, five eggs, yolks and whites beaten separately, reserving one white for frosting, two cups of flour, one-half cup of boiling water, one-half teaspoonful of soda, one-half teaspoonful of cream tartar, pinch of salt, one orange, grated peel and juice. Bake in jelly cake tins. Make a frosting of the white, stiffening it with sugar, and flavoring it with a little orange juice. Put between the layers.

Poor Man's Fruit Cake.

One cup dark brown sugar, one-half cup butter, one cup sweet milk, one teaspoonful soda, yolk of one egg, one cup raisins, one cup currants, one and three-fourths cup flour, one teaspoonful each spices to taste. Bake quick.

Cookies.

Five cups of flour, two of sugar, one of butter, one egg, one teaspoonful of saleratus; cut it into small cakes.

Macaroons.

One pound of blanched almonds beaten fine in a mortar with a pestle, the whites of five eggs in a stiff icing.

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Stir in the almonds to make a smooth paste, drop on paper, and bake in a moderately hot oven, on a board.

Aunt Sarah's Molasses Cake.

One cup of molasses, one cup sour milk, small half cup of butter, one egg, one teaspoonful of ginger, one large teaspoonful of saleratus, flour.

Molasses Cake.

One cup of butter, one cup of dark brown sugar, two cups of molasses, one-half cup of milk, four eggs, one teaspoonful ground ginger, one teaspoonful ground allspice, one teaspoonful ground cinnamon, four cups of flour, two teaspoonfuls baking powder.

Spiced Gingerbread.

Two cups of molasses, three cups of flour, one cup of butter, one cup of sour milk, three-fourths cup of sugar, three eggs, two teaspoonfuls of ground cloves, two teaspoonfuls of soda in a little hot water, two tablespoonfuls of cinnamon, one tablespoonful of ginger, one nutmeg, one pound of stoned raisins.

Ginger Snaps.

Two cups of molasses, one cup of brown sugar, one cup of butter, one teaspoonful of ginger (ground), one teaspoonful of soda, dissolved in two tablespoonfuls of warm water. Mix soft, and roll thin.

Ginger Cookies.

Two-thirds cup of sugar, two-thirds cup of molasses,

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one cup of butter, half cup of milk, one teaspoonful of soda, one teaspoonful of ginger, and just flour enough to roll very thin.

JELLIES AND PRESERVES.

Wine Jelly.

Soak box of gelatine in a pint of cold water half an hour. Add quarter pound of sugar; pour over three pints of boiling water, stirring well. When it cools, add one pint of sherry wine, and the juice of one lemon.

Lemon Jelly.

One pound of sugar, one and a half pints of boiling water, one ounce of isinglass soaked two hours or more in one pint of cold water; half gill of wine, the juice and grated peel of three lemons. Pour the boiling water on the isinglass, stir it, and add the other ingredients. Pour in molds that have been wet in cold water. Cool on ice.

Plum Marmalade.

Simmer the plums in water until they become soft, and then strain them and pass the pulp through a sieve. Put in a pan over a slow fire, together with an equal quantity of powdered loaf sugar; mix the whole well together, and let it simmer for some time until it

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becomes of the proper consistence. Then pour it into jelly pots, and cover the surface with powdered loaf sugar.

Preserved Apples for Tea.

Make a nice sirup of sugar and water, and put in it a small piece of ginger root; have some nice apples peeled and halved, pippins are the best to use; when the sirup has scalded up three or four times, drop in the apples, and let them stay until transparent. Pie-plant is also very nice prepared in this way.

Apple Preserve.

Procure fresh gathered, ripe apples, of a fine sort; peel them, take out the cores, and cut them in quarters; place them in a preservingpan with a glass of water, a little lemon or orange peel, and a pound of sugar to a pound and a half of fruit. Let it boil thoroughly, and then put it out into preserve pots.

Currant Jam.

Pick the currants free from stems; weigh three-quarters of a pound of sugar for each pound of fruit; strain the juice from half of them; then crush the remainder and the sugar together, and put them with the juice into a bright brass or porcelain kettle, and boil until it is a smooth jellied mass; have a moderate fire, that it may not burn the preserve.

Orange and Apple Preserve.

Peel some oranges, and simmer them until tender.

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Then cut them into slices, remove the seeds and put them into jelly pots. Now prepare some apple jelly, and pour it over them, so as to fill the pots.

Plum Paste Sweetmeats.

Simmer the plums in a pan over a moderate fire, strain the juice from them, and dry the pulp. Then mix it with strong sirup, and simmer the whole together. Make the paste into different shapes by hand or in tin molds, and dry them on plates in a slow oven

Oranges Preserved in Sirup.

Remove the peel and seeds from some oranges, cut them in slices, boil them for a considerable time in strong sirup, and preserve them in pots or glasses.

Canned Grapes.

Take the Concord grape when fully ripe, stemming them without breaking any more than can be helped; allow a little over a quarter of a pound of sugar to a pound of fruit; make a sirup of about a quart of water at a time, putting in fruit enough for only one can; let your sirup, with the fruit in it, just come to a boil, putting them in the cans before they crack open; seal them up.

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Ice Cream.

Two quarts of cream, two quarts of milk, four eggs, one-half box of gelatine, one pint of boiling water, four cups of sugar, two tablespoonfuls of corn starch; boil milk and pour over beaten yolks of eggs and sugar; add corn starch, and return to the kettle, beat until it thickens well, stirring constantly; when cold, add gelatine dissolved in boiling water, then cream; add beaten whites of eggs after the cream is put in the freezer.

Orange and Lemon Water Ice.

Make a rich orange or lemonade; sweeten well, as much of the sugar freezes out; add the well-beaten whites of five eggs, and freeze.

Frozen Fruit.

Take a can of any preserved fruit, pears, pineapples, peaches or quinces, freeze in an ice cream freezer. Very nice for dessert.

Fruit Eating.

A couple of oranges eaten before breakfast, from February till June, is very beneficial.

Beef Tea.

Cut a half pound of lean beef in small pieces, add a pint of cold water, and let it stand for two or three hours; boil for ten or fifteen minutes; season to taste.

Blackberry Brandy for Diarrhœa.

To one pound of fruit add one pound of sugar; let it come to a boil, then strain, and to a pint of the sirup add a pint of brandy. Bottle for use.

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SUNDAY.

Breakfast—Tea or coffee, beefsteak, fried potatoes, fried hominy, French rolls, toast.

Dinner—Roast chicken, stewed tomatoes, mashed potatoes, lettuce salad with dressing, ice water and claret, bread.

Tea—Bread, canned fruit or strawberries, cheese, cake, tea or coffee.

MONDAY.

Breakfast—Tea or coffee, mutton chops, fried mashed potatoes, corn meal muffins, bread.

Lunch—Cold chicken, boiled hominy, potatoes, tea and rolls.

Dinner—Roast beef, peas or canned corn, mashed potatoes, lettuce salad, bread, tea, pudding.

TUESDAY.

Breakfast—Fried eggs, fried potatoes, rolls, toast and coffee.

Lunch—Cold corned beef, boiled hominy, tea, rolls or bread.

Dinner—Cold roast beef, clam fritters, potatoes, tomatoes, pickles, coffee.

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THE NOON-DAY STOVE POLISH.

3d.—It is the only Polish which will give a beautiful black polish upon Gray Iron.

Manufactured by E. M. BOYNTON, 80 Beekman St., N. Y.

WEDNESDAY.

Breakfast—Beefsteak, hominy, cakes or muffins, coffee.

Lunch—Scrambled eggs, boiled potatoes, sliced raw tomatoes, rolls and tea.

Dinner—Soup, roast lamb, potatoes, pickles, hominy, croquettes, lemon pie.

THURSDAY.

Breakfast—Ham and eggs, potatoes, toast, oatmeal.

Lunch—Cold boiled tongue, strawberry shortcake, tea and rolls.

Dinner—Roast veal, mashed potatoes, fresh peas, salad, tea or coffee.

FRIDAY.

Breakfast—Omelet of eggs, corn meal muffins, tea and coffee.

Lunch—Cold roast veal; potatoes, sliced tomatoes, tea and rolls.

Dinner—Fish, stewed tomatoes, mashed potatoes, cottage pudding and sauce, coffee.

SATURDAY.

Breakfast—Beefsteak, fried hominy, rolls or Graham muffins, coffee.

Lunch—Fried eggs, raw fried potatoes, tea and biscuit.

Dinner—Corned beef, spinach or asparagus, potatoes, parsnips, muffins, coffee.

GEO. H. SPRING, - - STATIONER,
 679 Bedford Avenue. (See page 27.)

THE NOON-DAY STOVE POLISH.

4th.—Its lustre remains **untarnished** after being 24 hours on a red-hot stove.

Manufactured by E. M. BOYNTON, 80 Beekman St., N. Y.

MISCELLANEOUS.

Fish may be scaled much easier by first dipping them into boiling water about a minute.

TO KEEP LEMONS.—Place them in a jar with cold water enough to cover them. They will keep fresh several days without changing the water.

A piece of charcoal, changed occasionally, should be kept in refrigerators as a purifier.

Milk, butter and fruit should be kept covered in the refrigerator.

A piece of charcoal put into the brine covering a tub of butter will keep the butter sweet.

If a piece is put into a kettle where onions, cabbage or turnips are boiling, it will destroy the odor which pervades the house, and will not discolor the water.

TO REMOVE INK STAINS FROM PRINTED BOOKS.—Dissolve a small quantity of oxalic acid in a little warm water, then slightly wet the stain with it, and it will soon disappear, leaving the leaf uninjured.

MOTHS IN CARPETS.—Wet a thick cloth in cold water, lay it on the carpet and steam with hot iron.

Whiting wet with ammonia will cleanse brass from stains, and is excellent for polishing faucets and door knobs of brass.

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THE NOON-DAY STOVE POLISH.

1st.—It is the **Blackest Polish** combined with the most beautiful gloss in the world.

Manufactured by E. M. BOYNTON, 80 Beekman St., N. Y.

Salts of lemon will remove stains from the ivory handles of knives.

FLIES.—Branches of the elder bush hung in the dining room will clear the room of flies.

Kerosene will remove stains from varnished furniture.

Cleaning Sponge.

Immerse the sponge in cold buttermilk; let it soak for a few hours, and then wash it out in clean water.

Cementing Ivory.

For the purpose of cementing ivory use the clearest parchment glue, or any of the transparent cements sold by chemists.

Indelible Ink.

Indelible ink stains can be removed by first soaking in a solution of common salt, and afterwards washing with ammonia.

Stains Caused by Mildew.

Mildew is removed in several ways from linen. Some dip the article in sour buttermilk, lay it in the sun to whiten, and then wash in clean water. Others apply soap and chalk, or soap and starch, adding half as much salt as there is starch, and the juice of a lemon.

Linen.

Stains in linen can often be removed by rubbing them with soft soap, after which a starch paste is put on, and the articles are dried in the sun. This process may need to be repeated several times. The soap and starch are to be washed off with pure cold water.

EASTER CARDS, at G. H. SPRING'S,
THE STATIONER, 679 Bedford Avenue. (See page 27.)

THE NOON-DAY STOVE POLISH.

2d.—It is the only Polish which will make a Jet Black lustre on a Red Lid.

Manufactured by E. M. BOYNTON, 80 Beekman St., N. Y.

To Remove Paint or Tar from the Hands.

Rub the hands with grease or butter, and then wash them with soap and water.

To Remove Fruit Stains.

Pour boiling water directly on the stain, repeating until it disappears. Another way is to wet the article stained, or the hands, if discolored, and hold them over sulphur matches while burning.

Soap Bark.

An excellent preparation for cleaning woolens, to be had at the drug stores. One tablespoonful of the bark to a pint of hot water; wash the articles in it, or apply with a woolen cloth.

To Prevent Flies from Soiling Picture Frames.

Paint the frames over with a decoction of leeks, prepared by boiling three or four in a pint of water. This will not injure the frames, but it will prevent the flies from resting on them.

Borax and diluted ammonia are each good for restoring and cleaning silks or woolens.

To take out grease spots from carpets or woolens, use potter's clay.

TO CLEAN MARBLE.—Use marble sand (the dust from sawing marble).

TO TAKE OUT PAINT.—Use chloroform.

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